

AMENDMENTS TO THE CLAIMS

1. (Currently amended) A production method for processed soybean food products ~~that includes a grinding step comprising the steps of:~~

(A) ~~in which grinding raw soybeans are ground to provide produce a soybean slurry; and a heating step~~

(B) ~~in which heating the provided soybean slurry is heated and so that the soybean slurry is thermally denatured, wherein~~

~~in the heating step (B), the soybean slurry is flowed alternately between a large diameter pipe arranged in a straight line and a small diameter pipe bent in a turning configuration, and~~

~~(C) partway through the heating step (B), a deaeration step (C) deaerating the soybean slurry for removing air bubbles mixed in with the soybean slurry is performed.~~

2. (Original) The production method for processed soybean food products according to claim 1, wherein the heating step (B) and the deaeration step (C) are performed continuously.

3. (Previously presented) The production method for processed soybean food products according to claim 1, wherein the heating step (B) comprises a first heating step in which a temperature of the soybean slurry is raised to a predetermined intermediate temperature and a second heating step in which the soybean slurry is further heated, and wherein the deaeration step (C) is performed between the first heating step and the second heating step.

4. (Currently amended) The production method for processed soybean food products according to claim 1, wherein the deaeration step (C) is performed at the point when the soybean slurry reaches a temperature range of from about 75 to about 125°C in the heating step (B).

5. (Currently amended) The production method for processed soybean food products according to claim 4 1, wherein the deaeration step (C) is performed at the point when the soybean slurry reaches a temperature range of from about 75 to about 100°C in the heating step (B).

6. (Currently amended) The production method for processed soybean food products according to claim 1, wherein in the deaeration step (C) is a method for removing air bubbles in which the soybean slurry is depressurized such that the temperature of the soybean slurry decreases by at least about 3°C or more.

7. & 8. Cancelled.

9. (Currently amended) The production method for processed soybean food products according to claim 8 1, wherein, in the small diameter pipe that is bent in a turning configuration, the soybean slurry is heated by steam being blown into the soybean slurry.

10.-15. Cancelled.